



Christmas MENU

TO START

Pork Belly (GF)

With seared scallop, chorizo, cauliflower purée, puréed carrots, micro herbs

Classic Devon Prawn Cocktail (GF)

West Country prawns dressed in a lightly spiced Marie Rose sauce, on crisp lettuce, cucumber & celery

Crusted Fried Brie (V, GFA)

Creamy brie with a toasted crust, microgreens and port wine-cranberry jus

Festive Soup of the Day (VE, GFA)

With artisan bread

MAIN COURSE

Traditional Roast Turkey (GFA)

Roast potatoes, baby vegetables, sprouts with bacon, stuffing, cranberry sauce and gravy

Roasted Pork Tenderloin (GF)

Wrapped in prosciutto, served with parsnip mash and winter baby vegetables

Pan Seared Salmon

With sweet potato mash and winter baby vegetables

Rack of Lamb (GFA)

Herb crusted and roasted lamb on a bed of creamy garlic mash with glazed baby carrots, tenderstem broccoli and a rich red wine jus

Chestnut Truffle Risotto (V, VEA)

Arborio rice in a creamy white wine sauce with mascarpone, parmesan and chestnuts

DESSERT

Christmas Pudding (VE)

With brandy butter or custard

Clementine Cheesecake (V)

Festive citrus and spice flavours

Chocolate & Chestnut Yule Log (V)

With whipped cream and berries

Dainton's Classic Raspberry Roulade (GF)

With a raspberry coulis

Chocolate & Raspberry Truffle (VE)

With raspberry coulis

Pornstar Martini Cheesecake (VE)

With passionfruit coulis

TEA or COFFEE TO FINISH

£30 per person

A deposit of £10pp is required for parties over 10